

## Fresh White Anchovy and Artichoke Pizza

Recipe Courtesy of Emeril Lagasse



### Recipe Summary

**Prep Time:** 25 minutes

**Yield:** 4 servings

**User Rating:** No Rating

4 cooked artichoke hearts  
3 cloves of peeled garlic  
Salt  
Freshly ground black pepper  
1/4 cup olive oil  
4 (8-inch) rounds of pizza dough  
1/4 cup grated Fontina cheese  
32 fresh white anchovy fillets

Preheat the grill. Preheat the oven to 400 degrees F. In a food processor, combine the artichokes and garlic. Puree until smooth. Season with salt and pepper. With the machine running, add the olive oil in a steady stream. Using a rolling pin, roll out the dough thin, about 1/8-inch thick. Brush each round with olive oil. Season with salt and pepper. Grill the dough for a couple of minutes on each side or until crispy. Remove from the grill and spread the artichoke filling over each pizza round. Sprinkle each round with the cheese. Lay 8 anchovies over each pizza round. Place the pizzas on a large baking sheet. Cook for 2 to 3 minutes or until the cheese melts. Serve warm.

Episode#: EM1B51

Copyright © 2003 Television Food Network, G.P., All Rights Reserved